



WEDDING CAKE PLANNER

ITEMS TO CONSIDER:

Q: Can you create a unique cake that reflects our interests, wedding theme, honeymoon destination, careers etc?

A: This is very important aspect for the couple to discuss and agree upon before meeting for a tasting. We suggest that you refer to wedding magazines or on-line sources for cake ideas. It will be helpful to us to send this information to us – especially in picture form! - prior to the cake tasting.

Q: Can you create flowers or other decorations on the cake from sugar molds or frostings?

A: Yes, we can create beautiful sugar, gum paste or fondant flower decorations for your cake. Please let us know what flowers you are considering, colors, amounts and approximate placement on the cake. It will be helpful to send this information to us prior to the cake tasting.

Q: Can I use fresh flowers for decorations?

A: This is a very traditional and elegant way to decorate your wedding cake. Please let us know if the florist will be delivering the flowers directly to us or if we will be collecting them from the florist at the reception site. We will also need to know whether the florist will be placing them on the cake or if we will be responsible for that. *(PLEASE NOTE: We will not be held responsible for any damage or design issues with the completed cake if another party will be adding any other decoration.)*

Q: Can the cake tiers be of different flavors?

A: If you can't decide on one filling flavor, each cake tier can be filled with a different flavor. Multiple filling flavors will add additional charges to the base cake price – please refer to the chart below. You will also need to consider which layers will contain which filling flavor.

Q: Can I schedule a tasting?

A: We strongly recommend you to schedule a cake tasting at least 2-4 months in advance of your wedding date. It is also a good idea for your fiancé and any other person who may be the most directly involved in your planning to attend as well. Please let us know in advance which cake flavors, filling flavors and designs you are most interested in. Pictures are best!

Our specialty is gluten free, allergy friendly baking so we will also need to know the complete list of allergens to avoid for making samples (e.g., gluten free, egg free, dairy free, soy free, nut free and/or any other allergens)

There is a \$35 fee for the cake tasting. When a contract is signed for a cake, we will make you a complimentary 1st Anniversary cake as our Thank You!

PLEASE NOTE: *We are NOT comfortable with contracting a cake unless a tasting is completed.*

Q: What flavors of cake and icing are available?

CAKE FLAVORS	FILLING FLAVORS	ICING FLAVORS
Vanilla Butter Cake	Raspberry	Vanilla Swiss Meringue Buttercream
Chocolate Butter Cake	Vanilla Custard	Chocolate Swiss Merigue Buttercream
Carrot Cake	Lemon Custard	Hazelnut Swiss Meringue Buttercream
Spice (ginger & nutmeg only)	Peanut Butter Crème	Dulce de Leche Swiss Meringue Buttercream*
Lemon / Orange	Cream Cheese Buttercream	Cream Cheese Buttercream
	Dulce de Leche Buttercream*	Fondant

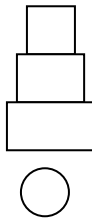
*PREMIUM FLAVOR – ADD \$.20 EXTRA PER SERVING

PLEASE NOTE: All flavors can be modified to accommodate allergy needs. We must know before the tasting what these allergens are – thank you!

Q: May I see a schedule of prices for flavors, icings, decorations or cake tops?

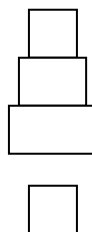
A: **Shapes and Sizes** (please circle desired choice):

ROUNDS



SIZE	Servings	Butter Cream Price	Fondant Price
8 – 6 (2 tiers)	23	60.95	74.75
9 – 6	30	79.50	97.50
10 – 8	45	119.25	146.25
12 – 9	67	177.55	217.75
12 – 10	75	198.75	243.75
10 – 8 – 6 (3 tiers)	53	140.45	172.25
12 – 9 – 6	75	198.75	243.75
12 – 10 – 8	90	238.50	292.50
14 – 12 – 10	140	371.00	455.00
12 – 10 – 8 – 6 (4 tiers)	98	259.70	318.50
15 – 12 – 9 – 6	155	410.75	503.75
14 – 12 – 10 – 8	155	410.75	503.75
16 – 14 – 12 – 10	230	609.50	747.50
14 – 12 – 10 – 8 – 6 (5 tiers)	163	431.95	529.75
16 – 14 – 12 – 10 – 8	245	649.25	796.25
16 – 14 – 12 – 10 – 8 – 6 (6 tiers)	253	670.45	822.25

SQUARES



SIZE	Servings	Butter Cream Price	Fondant Price
8 – 6 (2 tiers)	36	95.40	117.00
10 – 8	64	169.60	208.00
12 – 10	100	265.00	325.00
10 – 8 – 6 (3 tiers)	76	201.40	247.00
12 – 10 – 8	124	328.60	403.00
14 – 12 – 10	184	487.60	598.00
12 – 10 – 8 – 6 (4 tiers)	136	360.40	442.00
14 – 12 – 10 – 8	208	551.20	676.00
16 – 14 – 12 – 10	296	784.40	962.00
14 – 12 – 10 – 8 – 6 (5 tiers)	220	583.00	715.00
16 – 14 – 12 – 10 – 8	320	848.00	1040.00
16 – 14 – 12 – 10 – 8 – 6 (6 tiers)	332	879.80	1079.00

Alternating round and square tiers can be accommodated as well. Not all combinations of layers sizes are shown.

The cake topper is a very personal and unique piece of the cake’s decoration and meaning. We suggest you consider this aspect of the theme/design before the tasting.

Q: May I order sheet cakes(s) to supplement the decorated cake so I have enough servings?

A: We encourage you to consider this option if you have a high wedding guest count. Each additional sheet cake will be quoted.

Q: Do you have a book of pictures of wedding cakes you have made in the past?

A: We will be happy to show you pictures of our past cakes!

Q: What is the cost of each cake and style?

A: The prices quoted in the tables shown above reflect the base cake price. Additional decoration will be quoted. We can give you an idea of price range before the tasting based on the information given to us.

Q: Will you provide a cake cutting diagram or instructions?

A: We will be happy to provide the event coordinator, caterer or other person in charge of cutting the cake with instructions and diagrams on how to cut the cake. Please discuss with your venue or event coordinator any charges or fees associated with cutting your cake.

Q: Do you charge to deliver?

A: Delivery charges will be based on the mileage traveled to the venue. Delivery charges will be quoted based on the venue address provided.

Q: When will you deliver the cake?

A: We prefer to deliver the cake 1.5 to 2 hours before the start of the event.

Q: When must supports and decorations (plates, pillars, fountains etc.) be returned?

A: All materials must be returned within 7 days after the event. Materials not returned will be charged 15% of the deposit.

Q: What are your deposit and payment terms?

A: A 50% non-refundable deposit is required at the time of the order. Final payment is due, in full, 2 weeks prior to the event. We accept cash, checks, VISA, MASTERCARD, AMEX, and DISCOVER.

Q: Will I sign a contract?

A: To ensure that both our rights are protected, a signed contract will be required. The contract terms will be discussed at the tasting.
